

In re Appln. of: Nevin C. Jenkins
Appln. No.: 10/678,969
Attorney docket: 7310-X03-007

Group Art Unit: 1761

Amendments to the Claims:

Claims 1-20 (cancelled)

21. (currently amended) A method for seasoning a food comprised of meat, fish, poultry, rice, grains and other particulate foods required to be heated to be ~~prepare~~ prepared for consumption comprising the steps of:

- (a) selecting a food to be seasoned;
- (b) preparing a solid seasoning to be inserted into the selected food by mixing a solid seasoning in powder form having a particle size of from about 2 mils to about 10 mils in diameter and a ~~suitable FDA food approved~~ binder consisting of ethylene oxide and propylene oxide disintegratable at a temperature of from about 100 degrees F to about 140 degrees F, wherein the amount of binder to seasoning is from about 0.1% by weight to about 10% by weight;
- (c) applying pressure to the mixed seasoning to produce a solid mass in an elongated form of one of a stick, rod, thread, band and ribbon ~~form it into a solid mass having one of elongated shape, bead shape and pellet shape and in the shape of one of an elongated peg-shape having a sharp end and an elongated wedge shape having a sharp edge~~ and having a thickness of from about 20 mils to about 250 mils and being capable of being manually inserted into a solid food while retaining its shape;
- (d) manually inserting the mixed seasoning elongated solid mass into the selected food with the mixed elongated seasoning solid mass retaining its shape after being manually inserted into the selected food;
- (e) heating the selected food to a temperature of from about 100 degrees F to about 140 degrees F so that the binder of the mixed seasoning elongated solid mass is disintegrated;
- (f) releasing the seasoning from the disintegrated solid mass when the binder is disintegrated;

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- (g) causing the released seasoning to migrate through and to season the selected food; and
- (h) thereafter heating the selected food above 140 degrees F to prepare the seasoned selected food for consumption.

Claims 22-26 (cancelled)

27. (currently amended) A product for seasoning a food comprised of meat, fish, poultry, rice, grains and other particulate foods required to be heated to be ~~prepare~~ prepared for consumption comprising:

(a) a seasoning to be inserted into or mixed with a selected food composed of a seasoning in powder form having a particle size of from about 2 mils to about 10 mils in diameter;

(b) a ~~suitable FDA feed-approved~~ binder consisting of a copolymer of ethylene oxide and propylene oxide disintegratable at a temperature of from about 100 degrees F to about 140 degrees F, combined with the seasoning wherein the amount of binder to seasoning is from about 0.1% by weight to about 10% by weight;

(c) the combined seasoning and binder being distributed throughout a compacted solid mass wherein the solid mass is in an elongated form of one of a stick, rod thread, band and ribbon having one of elongated shape, bead shape and pellet shape and wherein the solid mass is in the form of one of an elongated peg-shape having a sharp end and an elongated wedge-shape having a sharp edge and having a thickness of from about 20 mils to about 250 mils and having a rigidity that enables the elongated solid mass to be manually inserted into or mixed with a solid food with the solid mass retaining its shape;

(d) whereby when the elongated solid mass is inserted into the selected food ~~and selected food~~, and the selected food heated so that the binder reaches a temperature of from about 100 degrees F to about 140 degrees F, the binder of

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the solid mass will disintegrate and release the seasoning from the disintegrated solid mass causing the released seasoning to migrate through and to season the selected food whereupon the selected food can be further heated above 140 degrees F to prepare the seasoned selected food for consumption.

Claims 28-32 (cancelled).